

Cream Cheese Chocolate Truffles

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INGREDIENTS

2 tablespoons heavy cream
2 tablespoons instant coffee granules
1 8-ounce package cream cheese, softened
3 cups confectioners sugar
10 ounces dark chocolate, melted
10 ounces milk chocolate, melted
2 teaspoons vanilla.

If desired, you can roll truffles into confectioners sugar, cocoa powder, chopped nuts, coconut or sprinkles.

Melting chocolate disks if you would like to coat truffles



DIRECTIONS:

In a small bowl, stir the instant coffee into the heavy cream until dissolved.

In a large bowl, beat cream cheese until smooth. Beat in cream/coffee then confectioners sugar until well blended.

Stir in the melted dark and milk chocolate and vanilla until no streaks remain. Refrigerate mixture for one hour.

Line a baking sheet with a [silicone mat](#), parchment paper or waxed paper. Using a [melon-baller](#) or spoon, scoop chocolate and shape into 1-inch balls. Refrigerate for another hour.

If you would like to coat the truffles as I did, melt additional chocolate; coat each truffle with the melted chocolate and return to the baking sheet. Refrigerate until firm.

Store between layers of waxed paper in a covered container in the refrigerator.

Makes 50-60 truffles